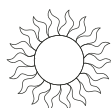




LE CLOS 667

VINTAGE 2011

" Champagne Mineral and Oaky "



REVIEW OF THE YEAR 2011

With July rainy, grey and extremely cool, and August generally cool and damp, apart from a few very hot spells, it was difficult to predict how this early ripening would unfold. Once the heatwave scenario had been ruled out, we had to remain on our guard, as ripening did indeed begin at the end of July, with long days and a fair amount of sunshine. A strong kinetic process of sugar accumulation began in the first week of monitoring, and at the same time, bunch weights progressed considerably. All in all, it would appear that 2011 is a record year in terms of sugar load speed, compared with the computerized archives of the matu network since 1988.



WINEGROWING

BLEND : 63% Chardonnay
27% Pinot Noir 10 % Meunier
VILLAGE : Epernay
PLOT : Planted in the family estate
EXPOSITION : West
SUBSOIL : chalky
Manual Harvest on August 29th, 2011
Eco-friendly winegrowing conversion to HVE-VDC
PRODUCTION : 3522 bottles



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats
Stopped malolactic fermentation
6 months maturing in oak barrels
Late bottling
AGEING: minimum 12 years
DISGORGING : minimum 6 months
DOSAGE EXTRA-BRUT : 6.0 g/L

TASTING



A light mousse and a luminous yellow-gold color with topaz to golden highlights.



An eloquent aromatic signature of soft chalk combined with notes of hazelnut cream, candied lemon, sea spray, licorice, nougat and praline. Aeration adds notes of coffee, honey and gingerbread.



The palate is suave and fresh, with luscious fruit, minerality and woodiness. A fresh, mature, harmonious finish.

FOOD AND WINE PAIRINGS

We suggest dishes such as lobster with semi-salted butter, roasted sole, braised sweetbreads, beef tenderloin, white truffle risotto, butternut gnocchi with green pepper civet sauce.

